



ENVIRONMENTAL HEALTH DIVISION  
414 E. Main Street, Durham, NC 27701  
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### **CATERING REQUIREMENTS**

1. All kitchen equipment must be commercial and NSF (National Sanitation Foundation) listed or equivalent. No domestic (home style) equipment is allowed.
2. The following items are mandatory in the kitchen:
  - a. Three compartment stainless steel sink with each compartment measuring approximately 18" x 21" x 14" deep and equipped with 24" drain boards on each end.
  - b. Hand washing lavatory.
  - c. Adequate refrigeration.
  - d. Cooking equipment as needed (range, oven, fryers, etc.).
  - e. Ventilation hood with approved fire suppression system.
  - f. Wire rack storage shelving.
  - g. Food preparation sinks – separate sinks are required for vegetables and meats (must be indirectly drained into a floor sink per plumbing code).
  - h. Stainless steel preparation tables.
  - i. A commercial freezer and a commercial dishwashing machine may be required based on the needs of the operation.
  - j. All equipment except for microwave ovens, mixers and toasters must be commercial and NSF listed or equivalent.
3. The floors, walls and ceiling in the kitchen must be smooth, non-absorbent and washable. The walls and ceiling should be light in color.
4. An employee toilet room must be provided. The floors, walls and ceiling must be in good repair and easily cleanable. The door must be self closing.
5. A can washing facility must be provided consisting of a floor receptor type mop sink equipped with a mixing faucet with a hose bib, four inch curb and a sanitary sewer drain.

6. An adequate water heater must be provided. A typical home style water heater is not adequate. A minimum 50 gallon heater with a KW or BTU rating based on the number and type of hot water using equipment will be required.
7. An approved water supply and sewage disposal system is required. It is strongly recommended that the establishment be connected to municipal water and sewer.
8. Approved transportation equipment must be provided, including hot-holding units and insulated containers for cold foods.
9. An approved garbage and trash disposal container must be provided.
10. All plans must be submitted to the City/County building inspections, planning and zoning departments and the Health Department for review and approval prior to initiating construction of new or renovated facilities. Building codes and zoning rules do not allow a commercial kitchen in a domestic dwelling. Health rules do not allow a permitted commercial kitchen to be used for domestic purposes.
11. A permit must be issued by the Health Department to the owner before the business can begin preparing food.
12. The Department of Agriculture is the regulatory authority for **baked goods**. If the business plan is to produce only bakery items please contact the Department of Agriculture at 919-733-7366.
13. Additional information is available in the “Basic Requirements for Food service Establishments” document from Durham County Environmental Health.